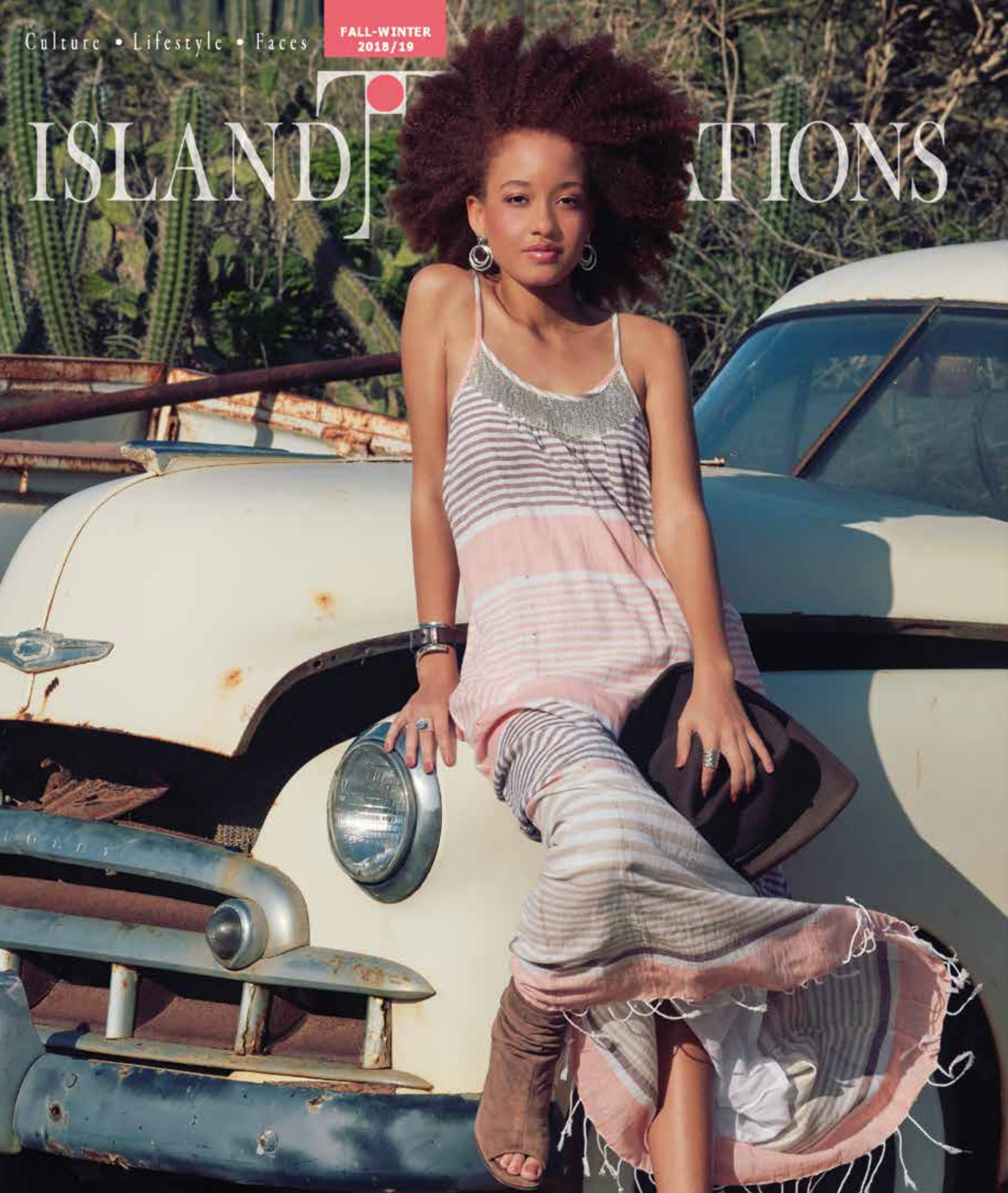


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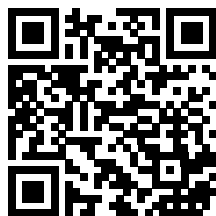
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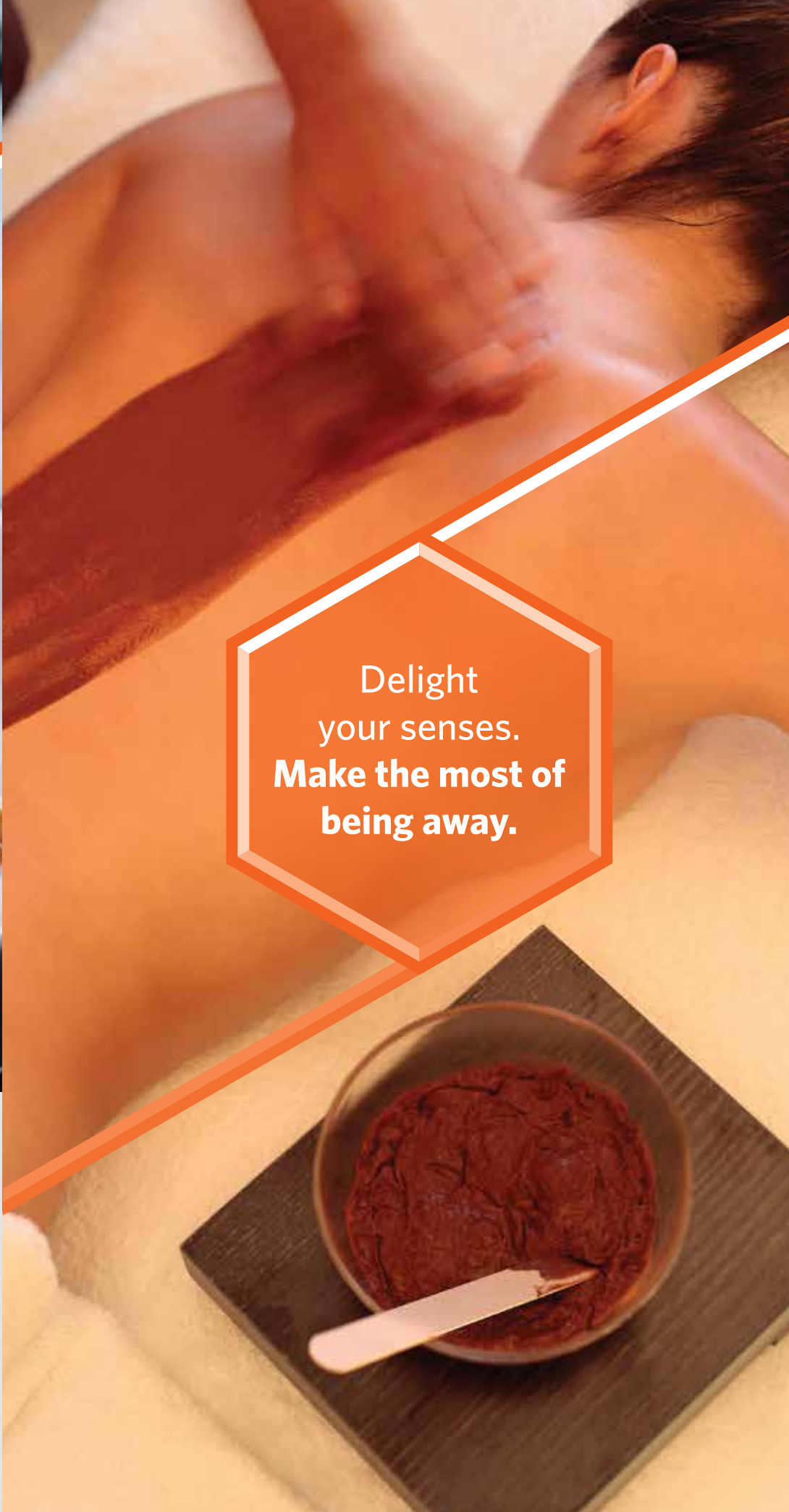
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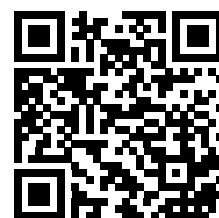
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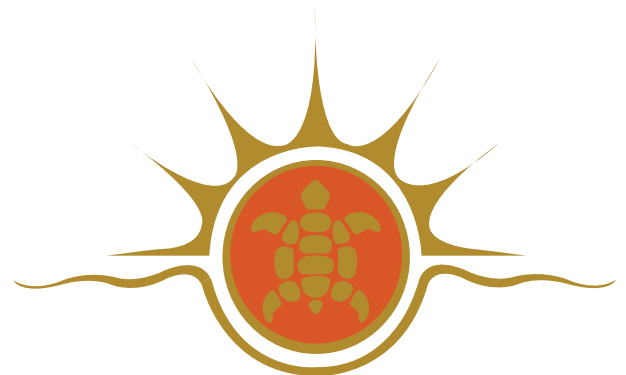
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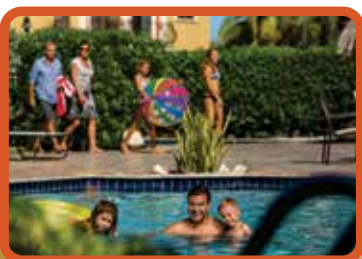
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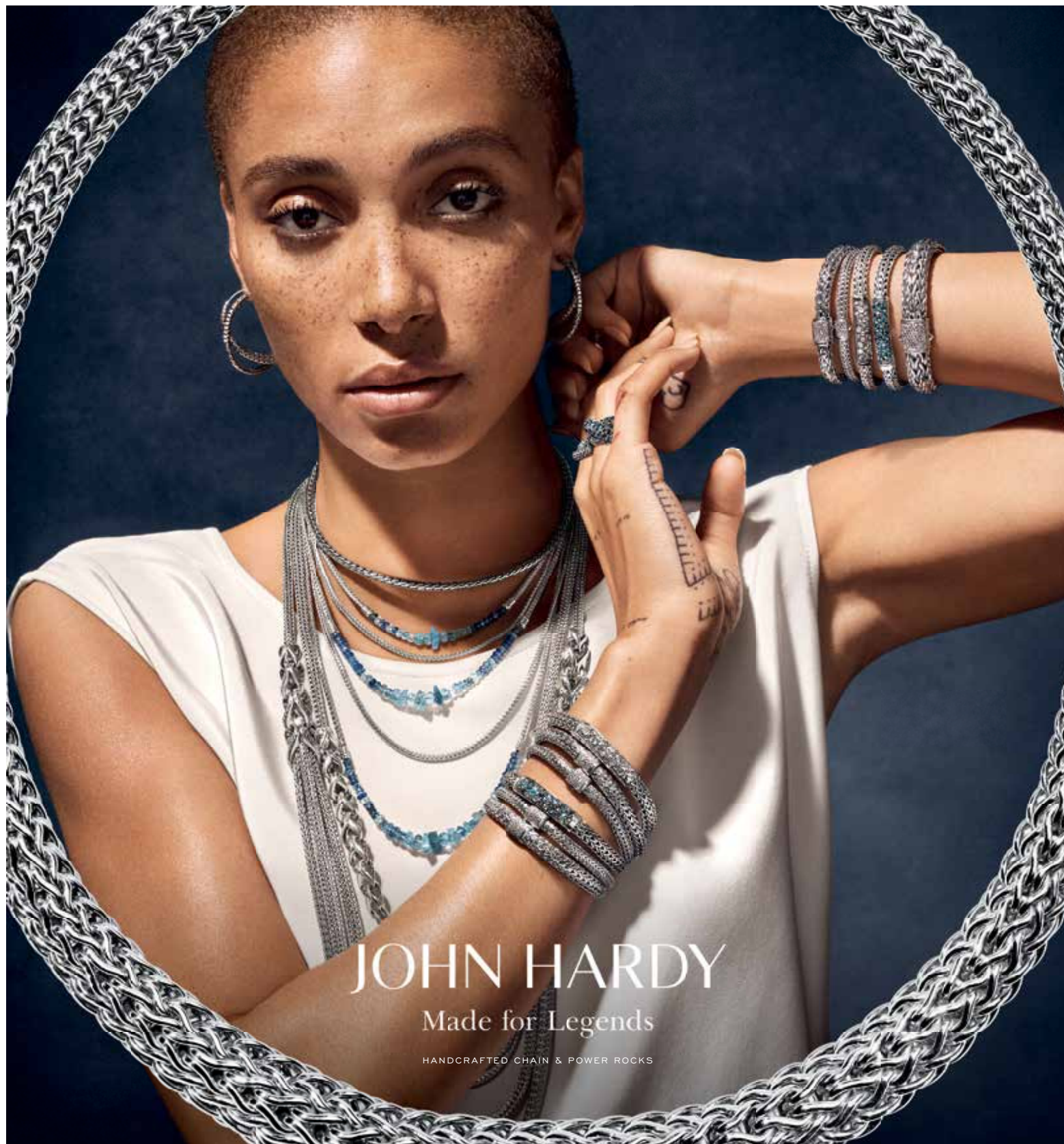
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Our Front COVER

Cover model Emily embraces the boho island spirit in a dress from The Juggling Fish and jewelry from Uno de 50, available at Rage Silver.

Photography by Steve Keith.

Art direction by Tina Causey-Bislick.

Hair and makeup by Maria Alejandra.

Shot on location at Rancho Loco in the heart of the Santa Cruz countryside.



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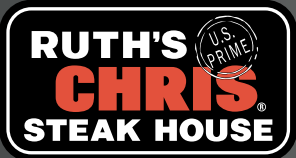
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Baha in the Cunucu

Text by Tina Causey-Bislick
Photography by Steve Keith

all it what you will—bohemian, boho, boho chic, boho beach—it’s a trend that has circled back with several incarnations, enough so that when I do my yearly closet purge, I find myself holding on to shoes, accessories, and clothing that reflect the carefree, unstructured boho fashion style, certain that I can reinsert them into my wardrobe as the next unconventional wave comes around.

Even boho, though, has its own subtrends and a few loose guidelines to keep it fresh, and I am digging the emerging edgy, modern looks that combine a little attitude with that romantic, carefree spirit. “Nothing refreshes romance quite like the addition of a tough leather boot,” states *British Vogue* in a June 2018 article about the current revival—a reason to celebrate for those of us always looking for an excuse to wear our boots!

A few other loose rules for the current boho wave: don’t go crazy with prints from head to toe—combine them with modern neutrals (think nature-inspired colors); structured pieces (once taboo in the boho fashion world) can be combined with light, flowy pieces; and stay away from kitschy DIY accessories—layer polished, quality pieces of jewelry (we love the Uno de 50 line from Rage Silver).

For the canvas for our *Bobo in the Cunucu* (*cunucu* is Papiamento for *countryside*) editorial, we fell in love with the eclectic collection of backgrounds at Rancho Loco, nestled in an idyllic countryside setting in the heart of Santa Cruz. This ranch embodies a free-spirited nature, allowing their horses to roam the ranch in small herds as they would in the wild, side by side with rescued dogs, a couple of cats, chickens, and even a few turtles, all enjoying life on the ranch together. Our crew members—all animal lovers—agreed that this was one of our favorite fashion shoots from the past 16 years! 🐾

The Details

Hair and makeup by Maria Alejandra.

Art direction and styling by Tina Causey-Bislick.

Uno de 50 jewelry and accessories styled by Marny Wever for Rage Silver.

All clothing from T.H. Palm & Company, The Juggling Fish, and The Juggling Fish Swimwear.













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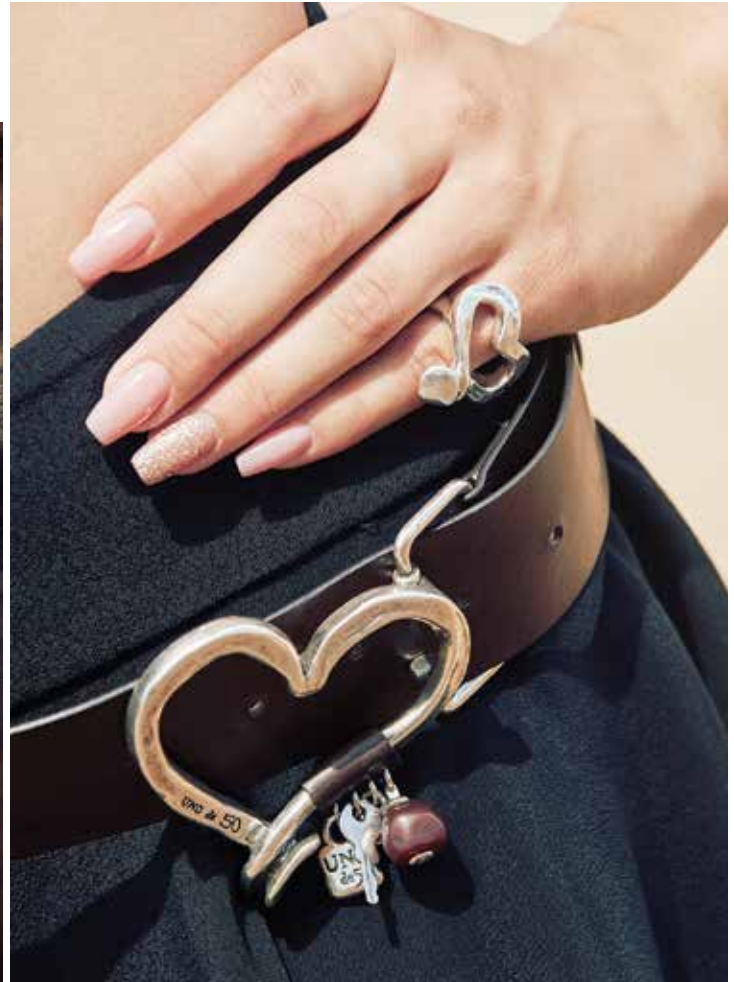


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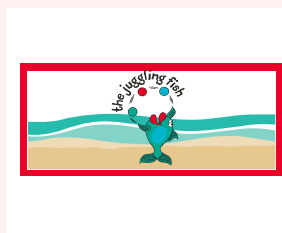
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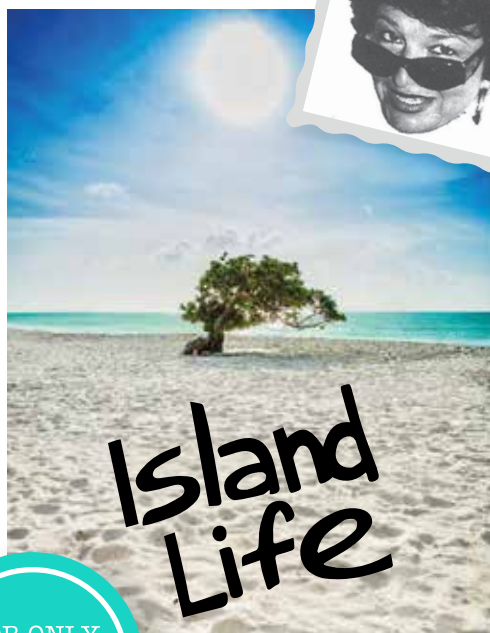


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FROM *Microgreens* TO *Aruban* Beans

Text by Debbie Kunder
Photography by Steve Keith

In this foodie edition of *Island Temptations*, we take you on a culinary journey filled with juicy steaks, unforgettable appetizers, and creative cocktails available in Aruba. But let's not forget where much of this delicious cuisine comes from, where it actually begins—the farm! With most of Aruba's agricultural products shipped in from abroad, only a very small fraction of the ingredients used for culinary goodness on the island were actually grown or produced here. But some locals are trying to change this.

An increasing number of local farmers are proving that a wide variety of agricultural products can be grown or produced on this "desert" island. In July 2018, 15 local growers joined United Farmers Aruba, a co-op for both large- and small-scale farmers on Aruba working together to successfully produce high quality, sustainable agricultural products for the local community. The group hopes that by banding together, they will have a bigger voice when it comes to lobbying for tax breaks, subsidies, and other benefits that will ultimately promote local farming. While many of its constituent members are still in the early stages of producing, they're confident that with hard work and patience, more of the amazing cuisine offered in island restaurants will feature locally produced ingredients. We invite you to meet three of these growers.



Petite Greens Aruba

Have you ever come across someone so passionate about an obscure hobby or job and wondered, why that? How does someone get so deeply involved in calligraphy or quilling, vintage record player restoration, tattooing cars, or fermenting kombucha? And then there are those pretty little greens that chefs use to adorn their dishes in fine restaurants. Microgreens. How might someone become passionate about something as specialized and random as growing microgreens? Lorraine Cooyman could tell you.

Lorraine moved to Aruba from Holland in 2015 to work at the Dutch Marine base here. Her specialty is seamanship—she is no stranger to heavy, grueling work—but at the base in Aruba, she tends bar. Lorraine has always enjoyed growing things, and about two years ago, she started getting more interested in the eco-friendly movement. So in her spare time, when not slinging drinks at the base, she began experimenting with aquaponics. She successfully

built her own aquaponics system at her cunucu-style home in Santa Cruz and had hopes of building systems for island restaurants as a side job. Although that plan never came to fruition, it serendipitously led to something greater. While researching online about aquaponics one day, she clicked on something about microgreens. Intrigued, she delved deeper into the subject, discovering a whole new world. The good old Internet—that's how Lorraine got into growing microgreens!

Lorraine has learned everything she knows about growing microgreens through self-study and experimentation—like how to achieve the perfect size, halfway between a sprout and a baby leaf, and how to grow the microgreens to get just the right shape. “In this way, they’re like little pieces of art,” Lorraine explains. “I love sowing the seeds and waiting for them to grow. It’s like waiting for little presents to open.”



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Always one to challenge herself, Lorraine grows 25 different types of microgreens, many of them the hardest to grow. They include borage, basil, pea tendril, arugula, red shiso, green shiso, red amaranth, basil, cilantro, dill, and fennel, among others. Microgreens are very healthy (healthier than full-size vegetables), but Lorraine is mostly interested in how they look and taste, because this is what matters most to her clients. About a year ago, Lorraine started selling her microgreens to Aruba's restaurants under the name Petite Greens Aruba. Her microgreens adorn the plates coming out of the kitchens at Screaming Eagle, White Modern Cuisine, The Kitchen Table by White, Papillon, and other island restaurants, and have earned the respect of some of Aruba's top chefs.

Lorraine has a great business model. Drawing on her French culinary education (earned pre-military), she studies a potential client's menu and decides which microgreens would best complement specific dishes. Then she grows custom samples, which she takes to the client to woo them with. And what if Lorraine doesn't normally grow a particular type of microgreen desired by a chef? She'll research it, order the seeds, and grow it.

Lorraine takes a grown-to-order approach with her business. Every tray of microgreens in her greenhouse is already spoken for by one of the island's restaurants. Judging by the fact that most surfaces are already covered by trays of beautiful microgreens, she's going to need to expand soon, which is exactly her plan. After 17 years of being in the military service—with all its rigid rules—Lorraine is ready to throw in the towel and pursue her creative passion of growing microgreens full time. She'll be aiming for some of the larger resorts that house several restaurants each, and in preparation, she is already building another greenhouse.

As a final note, Lorraine explains that her microgreens have always grown quite well. So what's the secret? Temperature, humidity, luck? "Passion. I truly feel that it's the passion I bring to growing that explains my success. I even talk to my microgreens. I want perfection." She's like a kid when she's in her greenhouse, happily tinkering with her little works of art. That's surely a sign that she's living her dream.

*For more information,
visit @petitegreensaruba on Facebook.*



ARUBAS LIFE CONDOS
(sending to miami)

Eco Living Aruba

Eleven years ago, Roos Poels fled Holland and made the great escape to sunny Aruba. She stayed on longer than expected, finding work as a teacher. After a few years, she was ready to leave the island with plans of perhaps moving to Australia, and that's when she met the guy.

The guy—Daniel Barros—had returned to his home of Aruba from culinary school in the States and was working at his family's restaurant, Gasparito, tucked away along a quiet street in Bubali. It was 2014. They fell in love.

So where does Eco Living Aruba fit into this love story? With a big garden in her yard as a kid, Roos had always loved growing things, and when she moved to Aruba, she harbored the dream of owning a house on a plot of land big enough for a garden—a mere pipe dream in space-crunched Holland. She was initially disappointed when people kept telling her that nothing grows in Aruba, but she still held out hope. Then Daniel came along with his own interest in growing, piqued by his culinary background. The stage was set. Supporting each other's interest in growing, the two set out to show that you *could* grow things in Aruba.

The couple claimed an empty space on Gasparito's property and started researching and experimenting to create their garden. From the beginning, they both agreed that they wanted to grow in a sustainable, eco-friendly way. "We wanted to work *with* Aruba's nature and figure out through trial and error what works *here*," explains Roos. They basically stick to the principles of permaculture—the development of agriculture ecosystems that work with rather than against nature—even presented a course in it in 2015.

Roos and Daniel are fortunate to be able to tap water from a freshwater well on Gasparito's premises to keep their plants happy, but they've discovered that what keeps their plants the happiest is healthy soil. "Seventy percent of your production success comes down to the health of your soil," explains Daniel. "If you have healthy soil, you're plants will be strong enough to ward off pests on their own, which means no pesticides, which means 100% organic produce." After researching the heck out of composting, the couple set up their own nifty composting system that yields wonderfully rich, healthy soil. Two pigs and some chickens provide the manure.

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Aruba, Roos and Daniel have experimented with a variety of vegetables, including tomatoes, peppers, tobacco, beans, eggplants, and corn, including an almost extinct variety from North Carolina called Jimmy Red corn, as well as Hopi Blue corn from Arizona. They grow one vegetable at a time—the control, if you will—in order to test different variables. It really sounds more like a laboratory than a garden. “In fact, I call it my lab,” Daniel confirms.

Once Roos and Daniel figure out what works well, they share the results with others. Roos explains, “So at this point, Eco Living is more a business of inspiration. We find out what works well and disseminate that information to others. We’re basically saying, ‘If you have a small space to grow things in Aruba, here is what you can do, and here’s the best way to do it.’”

With the limited space they have, Roos and Daniel are only growing enough for themselves and a little extra to take to community events. When more land becomes available, they plan to increase their production volume. In fact, they’re currently waiting on the government for a piece of land that is roughly six times bigger than their plot at Gasparito. When they acquire this land, they can begin producing semi-commercially. Achieving greater production fits in with Daniel’s vision for Aruba’s future. He shares, “Tourists want an experience when they come to Aruba. Eating locally grown food is part of that experience. If we can figure out how to grow an abundance of food here, on this ‘desert’ island, that’s going to make Aruba unique.”

Roos and Daniel are crossing their fingers that the land is granted soon, but they are extremely laid-back and patient, trusting that they’ll get the land when the time is right. For now, they’re having fun experimenting and inspiring, and there seem to be no bounds to their experimentation. “Since Dan’s a chef, he’s used to having his hands in more than one pot at once,” Roos says with a playful wink. She’s referring to the fact that Daniel has also thrown himself into beekeeping. He has five hives on the Gasparito property that he’s experimenting with. He also sells hive boxes, helps others set up their boxes, and now, he’s even tinkering with the idea of making his own queens. Yes, you heard that right. He’s truly unstoppable.

For information on Eco Living Aruba’s consulting services, courses, plant swaps, and upcoming events they will be attending, visit @ecolivingaruba on Facebook.

Goshen Sustainable Development

James Ocalia, managing director of Goshen Sustainable Development, held up the spiky, one-inch-long Aruban cucumber grown on his farm and said, “This cucumber—this is who we are. It’s from our land. Here, taste the land.” And I did. I was taken back to my childhood home, where my dad kept an enormous garden to grow, among other vegetables, cucumbers. James smiled when I explained how his cucumber took me “back to the land.” “That’s the whole point here,” he enthused.

Several years ago, living in Holland with his family, this Aruban native decided he wanted to share his own cultural values with his children, so he wrote a recipe book featuring his favorite Aruban and Curacaoan dishes. Several of the recipes called for vegetables native to Aruba, but he soon learned that the cultivation of these vegetables had waned on the island. So he stepped up to the plate, returned to Aruba with his family, and started working for Goshen Sustainable Development, a project of HopeAruba, a civic platform founded to bring change on the island of Aruba.

Goshen is a social impact business in more ways than one. First, Goshen hosts a work therapy program for the recovering drug and alcohol addicts of Cas Speransa Nobo, located on the Goshen farm premises. As the recovering addicts spend their vocation hours on the farm, they learn skills that will help them positively integrate back into society. Secondly, Goshen impacts the well-being of the Aruban community at large by furthering its vision of connecting individuals back to the land through locally grown produce (particularly native produce), plant-based products, and educational experiences.

Locally Grown Produce

The Goshen farm is located on an elevated plot of land in Alto Vista that affords views of the high-rise hotel area. James makes sure to adopt good agricultural practices, such as abstaining from the use of GMO seeds and synthetic pesticides and fertilizers, as well as working with the environment, not against it. In other words, he’s growing both organically and sustainably. The farm is divided into several sections, each producing different crops. The staple crops include Aruban cucumbers, long beans, okra, and Swiss chard, while the seasonal produce includes pumpkin, papaya, different melon varieties, and mangoes. The little Aruban cucumbers, locally known as “concomber chikito,” are his biggest crop—he’s harvesting about ten kilograms every one to two days.

After harvesting his produce, James sells it out of his charming produce stand on the farm premises, providing a farm-to-table experience for the community, and yes, bringing them back to the land. Most





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days, he's sold out of his cucumbers by the afternoon. His clientele consists mostly of individual members of the community, some of whom are cooking typical Aruban food—like cucumber stew—in large batches to sell at community events.

Plant-Based Products

“By pickling a vegetable, canning it, or using it in a shake, you’re adding value, and in this way, you’re respecting that vegetable,” James explained. He pays respect to his Aruban cucumbers by making them the star of his signature Goshen smoothie—yet another way to bring individuals “back to the land.” He also adds whatever is in season to the smoothie—mine contained Swiss chard and mint, as well as pineapple and banana. So light and refreshing! James sells his smoothies out of the stand where he sells his vegetables, and I highly recommend stopping by the farm to try one.

Educational Culinary Experiences

The third prong of James’ vision to connect people back to the land is to host educational culinary experiences—specifically cooking demonstrations—at Goshen farm for both locals and tourists. Of course, the demonstrations will feature produce from the farm. Local businesses De Palm Tours and Cas Bon have already contributed to the social impact project by helping to build the large palapa on the premises that will serve as the site for the demos. A good deal of time and effort will also go into beautifying the farm before the demos begin. James expects to have the culinary project up and running by January 2019.

Wait, there’s more...

Goshen is home to a handful of sheep and goats, which contribute to the composting efforts on the farm. Goshen could use some help with the costs of their upkeep, so James started an adoption program whereby members of the community can sponsor the costs of an animal on a monthly basis. Also, James will soon be starting an owl project in collaboration with Arikok National Park, bringing some of the island’s endemic burrowing owls to the farm to help keep down the pest population.

James had a few last words on going back to the land: “Despite the challenges, I move forward. I believe this is our cultural heritage. This is what identifies us. This *is* us.”

Visit the farm for fresh produce and a Goshen smoothie. For more information, visit @goshenaruba on Facebook. 🌿





TASTE OF BELGIUM

RESTAURANT

Taste of Belgium Restaurant located at the Palm Beach Plaza Mall is the place to be for all your meetings, breakfast, lunch, special occasions, specialty beers, dinner and so much more. Taste of Belgium is open every day from 8am till midnight every day our team is ready to make your experience unforgettable.

With the focus being on family at Taste of Belgium, every Sunday from 11am till 2.30pm Taste of Belgium offers an extensive brunch menu including a full vegan menu to make sure everyone has something to satisfy their cravings.

Not only does Taste of Belgium offer the largest Belgian beer collection on the island. With the daily happy hour from 5pm to 7pm you have ample opportunity to try every beer in our collection. With a variety of specials ranging from early bird, dinner & movie and even dinner & escape offers. Taste of Belgium is where guests can leisurely start their day, meet friends, hold business meetings as well as arrange wine tastings, high teas and beers.

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*Reservations required

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Contemporary Jewelry & Product Design

The unique and handcrafted jewelry is designed and produced at the Loretti Design Studio, located in Paradera Park - Aruba. Each collection tells a story. The pieces are designed with flame worked glass and combined with sterling silver, stainless steel, leather and textiles. The designs are the work of Deborah de Weerd, a trained textile designer with a background in product and colour design. Living and working in Aruba since 2005, Debby's work is inquisitive and inspired by her passion for colour and eye for detail. Aruba's natural landscapes with contrasting textures and vivid light impressions form an influence in her designs.

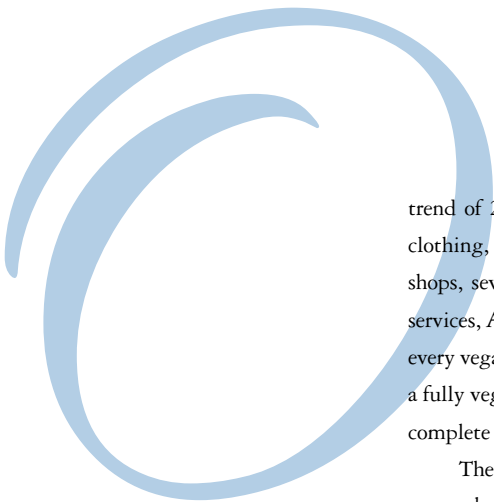
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Vacationing Vegan

Text by Meredith Marin
Photography by Steve Keith



Over the past year, Aruba has made a name for itself in the area of vegan cuisine, the biggest global culinary trend of 2018. The vegan lifestyle includes eating plant-based foods and abstaining from using animals for food, clothing, or entertainment. With over 30 vegan-friendly restaurant options and about a dozen vegan-friendly coffee shops, seven supermarkets and mini markets stocking vegan speciality products, and a handful of vegan catering services, Aruba has become one of the most vegan-friendly tourist destinations in the Caribbean. There's something for every vegan interest on Aruba. Imagine starting your day with a pink pitaya smoothie bowl on the beach, lunching at a fully vegan café with an array of salads and sandwiches to choose from, and eating a four-course, plant-based dinner complete with vegan drinks and desserts.

There were whispers of a vegan movement when I arrived on Aruba in 2016, but with the recent launch of my new website, veganaruba.com, it's never been easier to find vegan eats on the island. Moving to Aruba from New York City two years ago was a big change, and it was important to me to maintain my vegan lifestyle while living here with my Aruban family. Since moving here, I've been on a mission to support Aruba in becoming the most vegan-friendly island in the Caribbean. I consult for restaurants, creating vegan menus and training staff on vegan customer service. I also organize fun vegan events and engage in activism on the island.

While on vacation, the last thing you want to think about is whether or not you'll find what you want to eat. All that's been taken care of for you now, so you can relax on the beach, enjoy off-roading adventures in the national park, and dine at some of the best restaurants on the island. I'm excited to share with you some of my favorite vegan-friendly places to dine.



Fishes & More at Arawak Gardens

Calamari and ceviche, but hold the fish. When you ask for the “More Menu” at Fishes & More, a seafood restaurant at Arawak Gardens, Palm Beach, you can order from a completely plant-based, 100% vegan and gluten-free, sea-inspired menu. How does Chef Bruno create seafood from plants? To create ceviche, he starts by slicing lychee, a small, white tropical fruit. Bruno marinates the lychee just as he would the fish in traditional ceviche, and finishes it off with a touch of pica di papaya (local hot sauce). And don’t forget the original “seafood” that’s totally plant-based: seaweed! Nori is used as a seasoning in many of the vegan dishes at Fishes & More. The popular appetizer Calamari Vegani is a labor of love. Each slice of palmito heart must have its center removed with a straw in order to take on a calamari ring shape. The hearts of palm are then seasoned with nori powder and Old Bay, coated in chickpea-flour batter, and deep fried. The dish is completed with crispy enoki-mushroom “tentacles.” The Vegan Seafood Platter, where you’ll find the lychee ceviche, also includes “tuna” made from tamari-marinated watermelon, Cajun tofu fillets, portobello “fried shrimp,” and organic brown rice. Vegan dishes are treated with the same attention and creativity as dishes from their traditional menu, making clients feel welcomed and confident that they will have a memorable dining experience.

What inspired your restaurant to launch a vegan menu?

Chef Bruno Silva: Fishes & More is an international restaurant, and we like to explore and offer new things. Now we have new customers coming to Fishes & More especially for the vegan menu, which has made us more popular on the island!

What is the experience like for you as a chef?

Chef Bruno Silva: As a chef this is a great opportunity to explore, be a step ahead, be creative, and keep growing in a different area. We don’t just offer one simple dish, but a menu with a lot of variation, and the “More Menu” is 100% vegan and gluten-free.



We only use fresh products and create wonderful dishes from scratch.

What kind of customer feedback are you receiving?

Chef Bruno Silva: Everybody loves it! Even non-vegans are really enthusiastic about the menu and give it a try. We have even seen customers who are having dinner in one of the other restaurants at Arawak Gardens come to Fishes and More to order from the vegan menu.

Ike's Bistro at Manchebo Beach Resort & Spa

Manchebo Beach Resort & Spa on Eagle Beach is a premier resort in the Aruba wellness community, for many years offering vegetarian and vegan options to guests upon request. This year, its restaurant Ike's Bistro took its wellness service to the next level by creating a full vegetarian/vegan dinner menu, with extensive options to suit a variety of tastes. You'll find everything from super-healthy options like the raw Cucumber Carpaccio to the more decadent Truffle Risotto. Popular dishes are the Cauliflower Steak and the Sweet Potato and Portobello served over Red Quinoa. Salads are prepared with locally grown hydroponic lettuces, and dishes are seasoned with herbs grown in the hotel's herb garden. Service to vegans is complete with a fully labeled wine menu so that diners can easily find their favorite vegan wines. And of course, the desserts! Vegans will not miss out on chocolate bliss at Ike's Bistro. Diners can indulge in a Vegan Chocolate Snickers Bar, layered with coconut for a Caribbean twist on the traditional candy bar. Creamy, locally churned sorbets are also available, and honeymooners will be greeted with vegan chocolate-covered strawberries in their room. Moving towards a more vegan-friendly experience is one of the hotel's sustainability goals for 2018. Manchebo Beach Resort & Spa is a recipient of the Green Globe Award, indicating that the hotel is committed to sustainability, supporting local agriculture, and providing plant-based options.

What inspired you to launch the new vegan menu?

Chef Sandro Herold: People are asking for it! It's also easier for staff to have options on the menu rather than creating new dishes each time. We've





even started to include meatless days in the cafeteria so that staff can try the vegan lifestyle.

Have you noticed an increase in vegan guests since launching the menu?

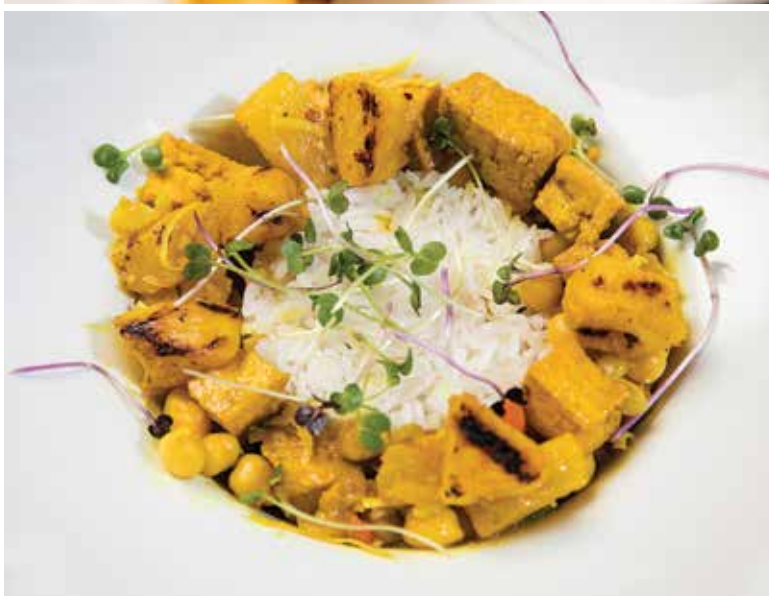
Carla van Loenen, Sales & Marketing Manager: Yes! I'm noticing that all of the reviews on social media now are about the vegan menu. We also have popular yoga retreats at our hotel, and the vegan menu has been a huge hit with the yoga community.

What's next for vegan cuisine at Manchebo?

Chef Sandro Herold: We're ready to take things up a level for 2019. We've been visiting local farms to introduce more locally grown products into our menus. Staff will receive additional vegan trainings and will create new special vegan dishes with our signature purées, focusing on colorful, fresh ingredients.

Elements Restaurant at Bucuti & Tara Beach Resort

Elements Restaurant at Bucuti & Tara Beach Resort is proud to have the most extensive vegan menu on the island. With daily vegan options on their breakfast buffet, a full vegan lunch menu, and numerous vegan dinner options, Elements is the spot I recommend most often for easy access to delicious vegan fare any time of day. Their bar even serves a “Healthy Hour” for hotel guests, a green take on happy hour where smoothies are half off. With creative dishes like Cashew Cheese Tacos and Avocado Tartare, there’s something new to try during every meal. A guest favorite, BBQ Chickpea Lettuce Wraps, features fresh cilantro, sweet corn, avocado, tomatoes, red onion, and “cheesy” chickpeas, all tossed in a creamy house-made cilantro-lime dressing, stuffed into romaine hearts, and finished with a BBQ-sauce drizzle. There are so many popular dishes to choose from on this menu. The Peanut Tempeh Satay is such a hit that it was recently featured during a cooking demo on a local TV program! You’ll see local and regional ingredients, such as sweet plantains and Aruban cucumbers, used in many of the dishes. Elements offers a fully labeled vegan drinks menu and houses a staff that is highly knowledgeable about vegan living. And an added bonus—bread for all guests in the Elements bread basket is vegan!





Has Elements always served vegan options?

Chef Marc Giesbers: Elements was one of the first restaurants on Aruba with vegan dishes, and recently we decided it was time to take it up a level. We've recently added many new, creative vegan dishes to our breakfast buffet, lunch, and dinner menus.

How has offering vegan dishes benefited your restaurant?

Chef Marc Giesbers: Having vegan options brings more variety to our menu. We are receiving very positive feedback about the dishes. Even non-vegan guests love the new options!

Windows on Aruba Restaurant at Divi Village Golf & Beach Resort

Divi Resorts, one of the largest hotel groups on the island, noticed that customers were requesting vegetarian and vegan options and decided to create permanent vegan dishes for the dinner menu at its upscale Divi Village restaurant, Windows on Aruba. Dine at Windows and enjoy brightly colored vegetable dishes along with one of the best sunset views on the island. The Vegetable Stir-Fry at Windows is a unique creation by the talented Chef Darwin, who handles the selection and ordering of quality produce for the restaurant, ensuring a variety of farm-fresh specialty produce. The stir-fry includes sautéed broccolini, cauliflower, baby zucchini, baby carrots, bok choy, asparagus, and baby corn, tossed in a sesame teriyaki sauce and topped with roasted sesame seeds. Next is Veggies Parmentier, a gorgeous plating of exotic baby vegetables served over a bed of mashed potatoes with grain-mustard sauce and basil coulis. These vegan dishes are also available for brunch when guests call in advance to request.




What inspired you to create vegan dishes for Windows?

Chef Darwin Torres: Besides the demand from guests, we also had the idea to incentivize our guests to eat healthy while they are on vacation. To do this, we created colorful vegan dishes that are just as intentional and flavorful as the rest of our menu.

What are customers saying about the dishes?

Chef Darwin Torres: Our guests love the flavors and presentations of these dishes. They're definitely photo worthy!



Ready to make your reservations? Check out veganaruba.com for the most up-to-date vegan restaurant listings, shopping tips, and local vegan events. And feel free to send me a message while you're here—I'd love to hear about your vegan experience on the island! 



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Mixin', Shakin' & Stirrin' Up NEW COCKTAILS

We first featured Aruba's rising craft cocktail scene four years ago. Admittedly, the island took a little time to venture out of the margarita and daiquiri comfort zone, but through initiatives like the Bartenders' Brawl—where top bartenders compete with original craft cocktails—and educational programs offered by spirits distributors like Pepia Est. and Divino, Aruba's bartenders are becoming quite crafty with their creations. We visited a few of our favorite bars that have recently updated their cocktail menus with more tempting libations.

**If you are on the island during the Thanksgiving holiday weekend, the 4th edition of the Bartenders' Brawl will be held on Saturday, November 24, at the Renaissance Aruba Resort & Casino's Festival Plaza. Sample craft cocktails, nosh on gourmet bites, and mingle with the locals—it's a fantastic evening! For more information, visit [Facebook.com/RenaissanceAruba](https://www.facebook.com/RenaissanceAruba).*



Aruba Marriott Resort & Stellaris Casino

Images by Steve Keith

A growing hotel trend is the use of public spaces, especially the lobby area, to create a sense of community and comfort. This sense of welcome is readily apparent at the Aruba Marriott Resort & Stellaris Casino, where a variety of lounge areas, reading nooks, and community tables invite guests to do more than just check in at the front desk. Pull up a chair at The Lobby, Marriott's casually chic boutique lounge and eatery for tasty bites, sushi, and a menu of classic and craft cocktails. Recently, each of The Lobby's bartenders created a new signature cocktail for the bar.



Aruba Mule (above)

Tito's Vodka, ginger beer, simple syrup, fresh lemon juice, aloe juice

The Pamatini (left)

Pomegranate liqueur, simple syrup, Patron Tequila, honey, Champagne



Signature Old Fashioned (above)

Maker's Mark Bourbon, Angostura Bitters, simple syrup with an infusion of Chinese spices, orange peel, cinnamon, cloves

The Elite (top right)

Elite Vodka house-infused with blueberries, egg-white foam with essence of elderflower

**The Lobby uses a coffee-drip system to slowly infuse their liquors—the process takes 24 hours to complete.*

The Vow (right)

Vanilla-infused vodka, amaretto, white cacao, cranberry juice, pineapple juice



L.G. Smith's Steak & Chop House at Renaissance Aruba Resort & Casino

Images provided by
L.G. Smith's Steak & Chop House

Last year, the resort brought in international craft cocktail masters from Cocktail Professor, based in the Netherlands, to create original craft cocktails inspired by Aruba's landscapes and culture for Blue, the resort's trendy lobby bar. The cocktails were a hit, prompting round two from the Cocktail Professor, with new signature cocktails created for L.G. Smith's Steak & Chop House. This time, elements of water, smoke, mist, fire, and earth were the inspiration behind a sultry set of signature libations for this premium steakhouse.

EARTH *(right)*

Dark rum, Jamaican ginger beer,
muddled banana, clover-blossom honey

MIST *(page 69, top left)*

Port, cherries, chocolate, cognac

FIRE *(page 69, top right)*

Whiskey, fresh lemon juice,
bay leaf syrup, topping of crème brûlée

SMOKE *(page 69, bottom)*

Bourbon, essence of lavender,
bacon smoked tableside

WATER *(near right)*

Herbal gin, local aloe vera juice,
fresh grapefruit juice, fresh sage





Lobby Restaurant & Bar

Images by Julien de Bats

They might be the new kid on the block, but this recent addition to the Palm Beach scene features a menu of sophisticated handcrafted cocktails created by a talented, seasoned team of bartenders. The chic, hip restaurant gives a wink to the classic dinner clubs of the '50s and '60s while engaging diners with imaginative dishes, a hefty wine list, and signature drink experiences. They don't shy away from playing with their cocktail menu, keeping it fresh and exciting. We are loving these balanced gems:





Daisy de Santiago (above)

Aged rum, Chartreuse Jaune, simple syrup, fresh lime juice

Lemon Merengue Martini (near left)

Limoncello, Licor 43, fresh lemon juice, simple syrup, whipped cream

Forbidden Fruits (right)

Gin, berry purée, fresh lime juice, simple syrup, ginger beer

Fiery Mule (far left)

Vodka, pineapple chipotle, cinnamon whiskey, fresh lime juice, ginger beer



Victory served shaken or stirred.



THE 4TH ANNUAL BARTENDERS' BRAWL

Taste Aruba at its finest as Renaissance Aruba hosts top bartenders from around the island for the 4th Annual Bartenders' Brawl. Ticket includes one cocktail from each competitor and snacks. Try them all and judge for yourself which is the best!

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Casa Nonna

DEBUTS AT THE RITZ-CARLTON, ARUBA



Text by Tina Causey-Bislick
Photography by Steve Keith

Italian comfort food is graced with a contemporary flair at the newly opened Casa Nonna at The Ritz-Carlton, Aruba. Casa Nonna, meaning “grandmother’s home” in Italian, represents traditional Italian cuisine, in particular Roman and Tuscan fare, just like grandma would make in her kitchen—scratch pastas, authentic sauces simmering all day on the stove, and dishes flavored with fresh herbs from the garden.

NEW ARRIVALS

The artistic presentation of the dishes makes me think this Nonna wears pearls while she cooks!


With the original Casa Nonna based in New York City, the new location in Aruba marks Casa Nonna's second address. Much thought went into the interior design, where just like the cuisine, contemporary meets comfort. Oversized booths with distressed suede cushions, tabletops made from recycled wine barrels, potted herbs and lemon trees, elegant gold-foil wallpaper accents, and walls of framed photographs depicting everyday home and community life create an eclectic yet refined dining experience paired with The Ritz-Carlton's renowned service and hospitality.

In addition to an all-Italian wine list, Casa Nonna takes the cocktail experience to a new level with tableside cocktail service—a first on Aruba. A

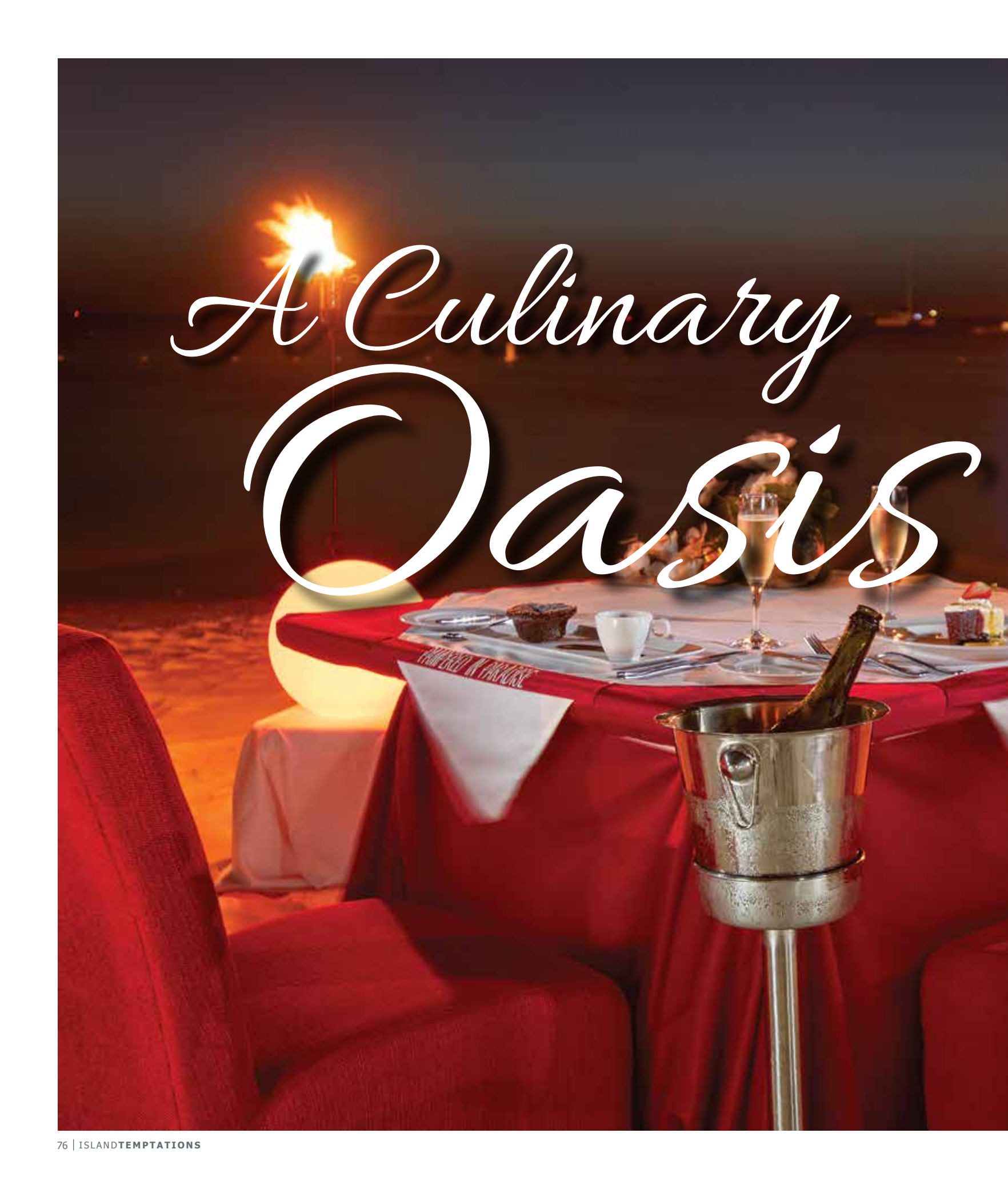


NEW ARRIVALS

portable bar brings mixologists right to your table to make handcrafted Bellinis and classic Negronis.

Save room—LOTS of room—for dessert. Pumpkin panna cotta, tiramisu with espresso crema, several flavors of sorbetti and gelati, and spumoni with chocolate, pistachio, and cherry-almond ice creams are just a few of the sweet endings to a classic Italian meal enjoyed at Casa Nonna. To see the complete menu and make reservations, visit <https://casanonna.com/aruba>. 





A Culinary Oasis

ON THE BEACH

Text by Tina Causey-Bislick
Photography by Steve Keith



Aruba boasts one of the Caribbean's most vibrant dining scenes, featuring just about everything from world-class fine dining to authentic local grub from roadside food trucks. So many choices, so little time! But we suggest you make time for one decidedly "island" must while vacationing here—an elegant toes-in-the-sand culinary experience set on the shores of the Caribbean Sea. One of our favorites is Pampered in Paradise, curated by the Hyatt Regency Aruba Resort, Spa & Casino.

This romantic private dining experience on the shores of Palm Beach begins with a Champagne toast paired with one of Aruba's famed magical sunsets. Three courses prepared by the chefs at Hyatt's signature restaurant, Ruinas del Mar, are served to you and your loved one at your private table.

For the first course, choose from:

Lobster Crab Cakes Duo, served with pickled onions, herbs, and rémoulade sauce

Caprese Salad, with fresh burrata cheese, roasted tomatoes, pesto balsamic reduction, and arugula

Mediterranean Tomato Salad, with cucumber, onion, feta cheese, black olives, mixed greens, and raspberry vinaigrette

Scallops “A La Plancha,” with fresh ginger, coriander, coconut milk, sweet chili, cilantro, red onions, and lime

Dutch Onion Soup, with sweet onion and Gouda gratinée

Your main course options include:

Basa Fish Fillet, with roasted coconut, fresh broccoli, carrots, roasted tomato, potato, coconut-pineapple relish, and sweet chili sauce

Manhattan Strip Steak, with shrimp linguine, asparagus, pumpkin, and green peppercorns in a delicate cream sauce

Roasted Chicken Supreme, featuring grilled artichoke, asparagus, onions, roasted pepper, and Creole potato in a demi-glace

Seafood Linguine, filled with shrimp, lobster, scallops, mussels, and clams, and topped with fresh parsley (served with either marinara or Alfredo sauce)

Classic Grilled Beef Filet Duo, with cabernet sauce and fresh Caribbean lobster tail accompanied by roasted tomato, garlic broccoli, mashed potato au gratin, and clarified butter

Cedar Plank Salmon Fillet, served with shrimp and spinach risotto and roasted garlic oil

End your unforgettable dining experience with a choice of:

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Tiramisu, with coffee ice cream and Kahlúa

Apple Pie, served with dulce de leche ice cream, almond croquant, and caramel sauce

Lava Cake, served with vanilla ice cream and ganache sauce





Hyatt's Pampered in Paradise is an exclusive experience; it is highly recommended to make reservations far in advance. For more information, visit the dining page of the Hyatt Regency Aruba's website, <https://www.hyatt.com/en-US/hotel/aruba/hyatt-regency-aruba-resort-spa-and-casino/aruba/dining>, or call directly to make your reservation at +297-523-4577. 



Well, Isn't That Just Beefy?!

Text by Tina Causey-Bislick
Photography by Steve Keith

here's the beef? In Aruba! Yes, it may seem contradictory to choose to dine at a steakhouse while on a Caribbean island where just-caught-that-morning seafood abounds, but hear me out. Aruba does steak right. In the late '90s, the resurgence of the classic American steakhouse was underway, reaching Aruba in 2000, when the then Radisson (now Hilton) opened the doors of Sunset Grille. Cosmopolitan big-city flair and opulence, seasoned with a heaping spoonful of Caribbean chic and a dynamic open-kitchen concept, set the stage for what would become one of the hottest restaurants in the Caribbean, highlighting Certified Angus Beef, gourmet appetizers, contemporary comfort-food side dishes, and deliriously decadent desserts.

As the resurgence of the classic American steakhouse was developing steam, several more steakhouses opened their doors on the island over the past two decades, each searing its own brand on our gastronomical landscape. While my fork and knife cut into some amazing cuts of meat, as well as some starters and side dishes, my co-writer did a deep dive into some crazy-good sweet stuff (check out her dessert commentary on page 88).

Sunset Grille Prime Steakhouse at Hilton Aruba Caribbean Resort & Casino

Just shy of 20 years old, Sunset Grille is still going strong. Although a few menu makeovers have taken place over the years, the restaurant stays faithful to its core, offering premium cuts of beef. The restaurant's main supplier of beef is Creekstone Farms, supplying premium Black Angus steaks that are all-natural with no antibiotics. Lamb and pork chops, chicken, a full menu of seafood dishes—including sea bass, grouper, snapper, shrimp, and lobster—as well as vegetarian options can be enjoyed.

Our Picks

Starters:

Shake it, don't stir it! The signature *Chop House Martini Salad* is loaded with garden goodies like chopped romaine, hearts of palm, and tomatoes, along with sliced egg, blue cheese crumbles, a house-made sweet-pepper creamy ranch, and my favorite part—the smoky applewood bacon.

Sunset Grille serves its *Jumbo Lump Crab Cakes* with a roasted red-pepper aioli, a tangy lime compote, and capers. There's a lot at play here, and everything symphonizes perfectly.

Main Courses:

Bring a hefty appetite for this one...make that two hefty appetites! The *38-Ounce Porterhouse for Two* is so tender and velvety thanks to dry-aging, and is cooked over a wood-fired grill.

Pork chops and applesauce—I'm a *Brady Bunch* nerd, and I can't help but say that out loud (some of you will get this reference, while others will agree I am a total nerd). Serving the *Kurobuta Pork Chop*, Sunset Grille is one of the only places on the island I can find a nice, thick pork chop, something I grew up loving in the South. It's prepared on the wood-fired grill and served with apple compote—a modern version of pork chops and applesauce!

Sides & Extras:

Mac and Cheese, baby! Comfort food at its finest.

Add a few *Jumbo Shrimp* to any dish—Sunset Grille throws these big boys on the grill.





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 The Casino Aruba.

Ruth's Chris at Aruba Marriott Resort & Stellaris Casino

Images provided by Ruth's Chris

It all started in New Orleans, but this five-star steak experience has been a go-to for beef lovers on Aruba for more than a decade. Designed with rich woods and elegant lighting, the dining room embodies the swanky style of a classic American steakhouse. Steaks are seared to temperature, presented at the tables on sizzling 500-degree plates, and finished simply with butter and fresh parsley. Seafood, chicken, lamb, and vegetarian dishes do not take a back seat, especially the signature New Orleans-style barbecue shrimp.

Our Picks

Starters:

Colossal "tower" presentations are on-trend for steakhouses, and Ruth's Chris' *Chilled Seafood Tower* is a big wow! Maine lobster, king crab legs, lump crab, and jumbo shrimp cocktail are served with a kicky Sriracha-lime sauce and traditional cocktail sauce.





Main Courses:

You're gonna need a partner for this one! Sliced and deboned right at the table, the *USDA Prime Tomahawk Ribeye* is a favorite.

*Take it to the next level by making it "Oscar style" with jumbo lump crab, asparagus, and house béarnaise.

Feast on a trio of *Lamb Chops*. Ruth's marinates these thick-cut beauties overnight, yielding a juicy and tender lamb experience.

Sides:

I love the bold Southwestern flavors of Ruth's dressed-up *Fire-Roasted Corn*, sautéed in butter and topped with salsa verde.

Savory roasted pecans top the *Sweet Potato Casserole*, a Southern staple that's whipped smooth and creamy.

L.G. Smith's Steak & Chop House

Images provided by L.G. Smith's Steak & Chop House

This steakhouse's chic digs boast views of the city center and harbor from an elevated locale at the Renaissance Aruba Resort & Casino in downtown Oranjestad. In addition to Certified Angus Beef and dry-aged steaks, you will find their prized rack of lamb and fresh local seafood on the menu.





Our Picks

Starters:

The Asian-inspired *Pork Belly* is braised to fork tenderness.

The *Abi Tuna* is lightly seared and served in a ponzu sauce with a dab of wasabi on the side. Be sure to clear your palate for the next course with some pickled ginger.

Kobe Night:

On Friday evenings, a true meat lover's indulgence takes place. It's L.G. Smith's *Kobe Night*—a next-level carnivorous experience that can only be found at this downtown steak and chop house. Kobe beef is from Japanese Black cattle, raised under a strict code to yield highly marbled beef with unmatched tenderness. Starters include the A5-grade *Kobe Tataki*, briefly seared and thinly sliced tenderloin, and the A5-grade *Kobe Tartar*, traditionally prepared. Main course steak options, like the Rosewood *Wagyu Ribeye* and the A5-grade *Kobe Tenderloin*, are prepared either grilled (served blue, rare, medium-rare, or medium) or braised in red wine and cooked to the desired temperature.

BLT Steak at The Ritz-Carlton, Aruba

The newest kid on the butcher block, BLT Steak Aruba, wasted no time finding its rightful place on Aruba's culinary map. The second outpost in the Caribbean for the boutique chain, BLT Steak Aruba offers a sophisticated but cozy bistro atmosphere combined with upscale steakhouse fare. Premium steaks and beef, plus a weekly blackboard menu featuring seasonal flavors and local ingredients, give diners much to mull over while breaking open BLT's famous warm popovers.





Our Picks


Main Courses:

The *Braised Short Ribs* are my go-to at BLT Steak. Slow-cooked in port wine, the meat falls right off the bone and into the port wine sauce—it's heaven.

Once referred to as the “butcher's cut” for its prized tenderness, the *Hanger Steak* is popping up on more menus these days. BLT Steak prepares it “hunter style,” with bacon, mushrooms, and onions.

Sides:

Once you try the *Vidalia Onion Rings*, you won't want any other kind. Thick-cut and stacked in a tower, they are listed on the menu as a side dish, but I often split these with my dinner companions as an appetizer.

Whipped smooth and spiked with jalapeño, the *Jalapeño Mashed Potatoes* are a kicky twist to the traditional mashed potatoes and hold their own next to a thick, juicy steak. 



Save Room for Dessert!

Text by Debbie Kunder

Most people heading to a steakhouse for dinner are fantasizing hours in advance about the big juicy steak they're going to order. But me? Well, I don't eat meat nowadays, so the idea of dining at a steakhouse for the evening doesn't really tickle my fancy...that is, until I consider the fact that steakhouses always seem to have the best desserts! Why is that? I'm guessing that it has something to do with the fact that steakhouses already toe the line of debauchery with their marbled steaks and billowy clouds of buttery mashed potatoes. Why stop there? Why not just take it all the way to the hedonistic end with rich, no-holds-barred desserts? (That's my humble theory, anyways.)

Aruba's steakhouses are no different: after serving mouthwatering appetizers, the meaty main attractions, and an array of tantalizing sides, they tempt diners to finish it all off with the kinds of desserts that dreams are made of. I was unfortunately asked to profile the desserts offered by four of Aruba's steakhouses—two from each one—and begrudgingly took my fork to each and every one. I hope you appreciate the sacrifice!

Sunset Grille Prime Steakhouse

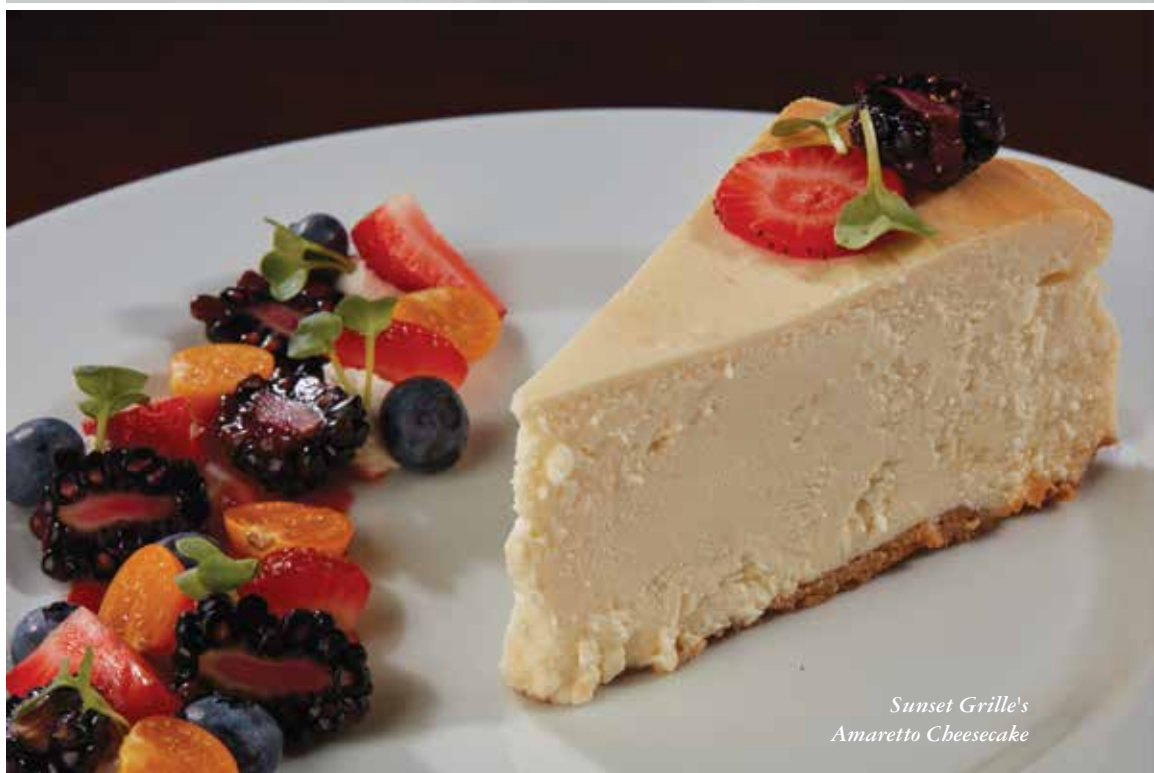
Executive Chef Matt Boland and Chef de Partie Alejandro Cuzano created the nuts and bolts of Sunset's dessert menu, but it was Helen Thiel and Darren Romero, both chefs de partie, who worked together to improve the quality and update the presentation of each dessert. They're clearly a solid team—not only do the refined presentations perfectly reflect Sunset's modern, upscale vibe, but the quality is spot on.

Coconut-Crusted Chocolate Soufflé

This is one of those desserts that you agree to share with your dining partner, only to end up fighting each other for spoon space down to the very last bite. So order your own, gosh darn it! To me, it verges on a molten lava cake. A rich chocolate soufflé promising an oozy molten center is ensconced within a crunchy jacket of caramelized coconut.



*Sunset Grille's
Coconut-Crusted Chocolate Soufflé*



*Sunset Grille's
Amaretto Cheesecake*



*Ruth's Chris'
White Chocolate Bread Pudding*



*Ruth's Chris'
Crème Brûlée*

Then there's the whipped chocolate ganache, reclining on a bed of fresh fruit and microgreens, its moussey creaminess perfectly complementing the coconut crunch. A chocolate-nib tuile with a rich, toasty flavor and a satisfying snap adds a nice 3D effect. If chocolate is your pleasure, then this soufflé is surely the way to go.

Amaretto Cheesecake

I've always been a big fan of cheesecake, and what I like about this one is that it's not too sweet, which means you can eat more of it! Served as a towering, good-old-American-sized slice, it's a decidedly "cheesy" cheesecake, which I appreciate very much, and the mixed fresh berries create a nice balance of flavors. If you enjoy after-dinner fruit and cheese plates, you'll love this dessert.



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Ruth's Chris Steak House

While every dessert option on the Ruth's Chris menu calls for attention, I opted for two quintessential New Orleans desserts as a tribute to the restaurant's birthplace.

White Chocolate Bread Pudding

I've loved bread pudding ever since I was little, when my frugal grandmother would whip up a batch using stale white bread, but her version has nothing on Ruth's (sorry Nan). Ruth's is super buttery and moist, with a delicate crème anglaise sauce spiked with the diner's choice of orange Cognac, Frangelico, Chambord, or Tia Maria. I chose Frangelico, which imparted a nice, nutty flavor to the whole ensemble.

Crème Brûlée

Ruth's signature crème brûlée is by far the best-selling dessert at Ruth's Chris in Aruba. It's no surprise, really—who doesn't love cracking open the crunchy caramelized top to get to that rich, creamy custard? Ruth's version is a classic Creole egg custard topped with fresh berries and mint. The vanilla flavor comes through beautifully, and visible vanilla beans are proof that we're dealing with the real thing here, people. The custard is impressively smooth and quite light, so even if you're already filled to the brim with steak and sides, you could probably still fit in a few (or more) spoonfuls.

BLT Steak Aruba

Just thinking about the complimentary gruyère popovers served at BLT Steak puts me into a dreamy state, and now I can include BLT's mini doughnuts and crepe soufflé as the stuff of my dreams.

Mini Doughnuts

A native of doughnut-worshipping Pennsylvania Deutsch country, I know my doughnuts, and I'm glad to report that BLT's mini doughnuts hold up to my high standards. Covered in both granulated sugar and confectioner's sugar—because why not?—they're nice and light, and pair well with the dark chocolate dipping sauce. Very churro-esque. The coffee ice cream adds the perfect touch.

Crepe Soufflé

Feeling bogged down by the heavy steak you just devoured? BLT's crepe soufflé is so light that I think it might actually REVERSE that weighed-down feeling! The delicate crepe is filled with a fluffy, cloud-like soufflé that melts when its touches your tongue. The tangy passionfruit sauce perfectly balances the sweetness of the soufflé. At first glance, you might think you need someone to share it with, but you'd be wrong!

L.G. Smith's Steak & Chop House

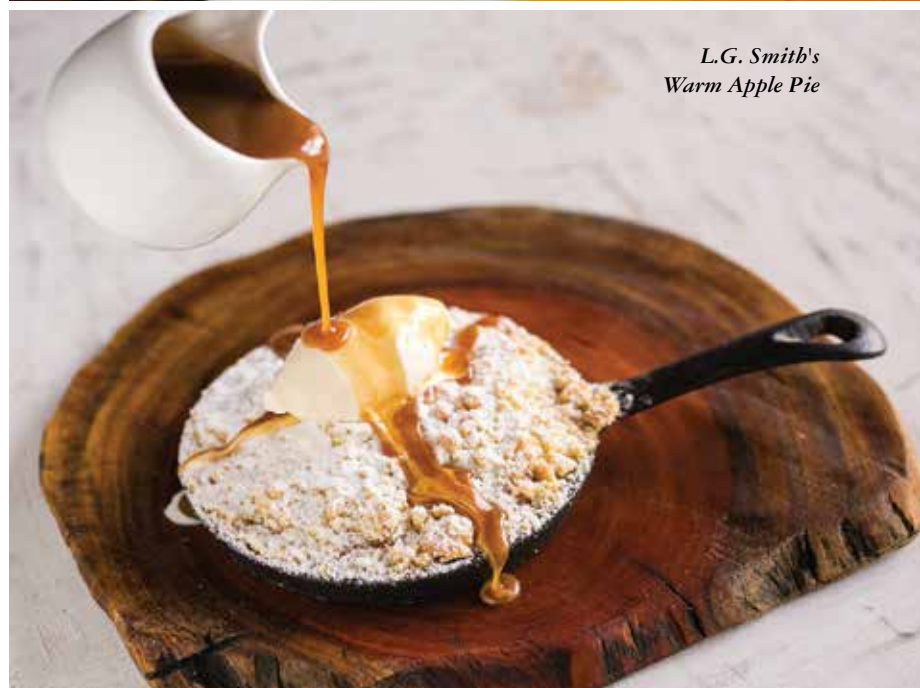
Overlooking the Renaissance Marina, this classic chop house has added new appetizers, entrées, and desserts to its menu, taking guests' favorites and giving them a modern, Americana twist.



*BLT's
Mini Doughnuts*



*BLT's
Crepe Soufflé*



*L.G. Smith's
Warm Apple Pie*

Warm Apple Pie

There's certainly nothing more Americana when it comes to desserts than warm apple pie! L.G. Smith's apple pie comes sans crust, which lets the buttery crumble on top of the soft, perfectly spiced apples have its full say. L.G. Smith's wisely decided not to meddle with the classic combination of apple pie and vanilla ice cream. For that, we thank them. And that caramel sauce? Oh la la.

The Dome

L.G. Smith's takes classic dark chocolate mousse enriched with Nutella and shapes it into a perfect dome for a modern twist. The dome of light and fluffy mousse sits atop a hidden butter-cake bottom for an extra surprise, and toasted hazelnuts add a satisfying crunch. My husband, who helped me polish this one off, is a self-described mousse connoisseur, and he approved of The Dome 100%.

And there you have it. Four stellar steakhouses, eight amazing desserts. Where are YOU going to start? **T**

*L.G. Smith's
The Dome*

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FEELING AT HOME IN PARADISE AT

Boardwalk Small Hotel

Text and images by Tina Causey-Bislick

It's island bohemian yet modern in all the right places. It looks like an exotic island oasis yet feels like home. It's off the beaten path yet so close to world-class dining and shopping. Boardwalk Small Hotel embodies a sense of place that can be hard to capture in a large resort environment.

For me, and many travelers today, boutique hotels are tapping into a genre of hospitality that feels unpretentious, unique, and original while offering stepping-stones to authentic experiences highlighting the cultural vibe and local lifestyle of the destination. This, fellow travelers, can be found at Boardwalk Small Hotel Aruba.

No cookie-cutter style going on here—the hotel is situated on the site of a historic coconut plantation, with 14 colorful casitas sprinkled throughout a lush tropical garden. And while the casitas are certainly not identical, rubber-stamped rooms laid out in perfect precision, there is a cohesiveness and well-thought-out attention to design and detail. Each casita features a modern, fully-equipped kitchen, a large bathroom, quality beds and textiles, a spacious living room, and my favorite part—a private patio. It's here, on the patio, that something magical and transformative happens.

Beyond feeling like you're on vacation, an altogether release from the responsibilities and concerns of your "real world" comes when you slip out of those shackles and into






the island lifestyle. For some, this release happens within hours, while others need that first wake-up in paradise to really let go. But it happens. For me, it happened while I was nestled in my hammock (every casita has one!), island breezes playing on the fringes of palms, a variety of resident tropical birds providing my island soundtrack, my husband tending to the fish on the grill. This!

“This” continued throughout my stay—eating coconut ice cream right out of the shell on the beach, losing myself in an underwater paradise while snorkeling the coral reef located just down the road, realizing I had gone an entire day without wearing shoes, buying fish from a local fisherman, driving around the island with no particular destination in mind...

Probably my favorite time during my stay at Boardwalk was at dusk. We tried to make it to the beach for sunset most days, and although the sunsets were amazing, I most enjoyed the walk back to Boardwalk. It’s only a three-minute walk from the beach, and by the time we arrived back at the Boardwalk oasis, the birds were in full chorus, settling in for the evening against a backdrop of pink and amber skies. Charcoal grills sent up delicious smoke signals to my nose, and our casita neighbors across the way always waved hello from their patio between sips of wine. I plopped myself into my hammock. It felt like I belonged there—my island home.

This kind of connection is hard to find in a traditional resort experience. My casita felt like *my* casita. And that’s what makes a boutique hotel like Boardwalk Small Hotel different. The experience, the emotional connection to the space, is the X factor that can make a vacation truly transformative.

About Boardwalk Small Hotel:

Located just a three-minute walk from Palm Beach, shopping, dining, and entertainment, Boardwalk Small Hotel is locally owned and operated by sisters Kimberly and Stephanie. A pool, Jacuzzi, and 14 casitas—each with a private patio, grill, and hammock—are located on the lush grounds of the hotel. A dedicated beach area with beach huts and lounges are available to guests. 

Website: www.boardwalkaruba.com

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Investing in the Island Lifestyle

Aruba's Life Condominiums offers buyers affordable luxury and authentic island lifestyle

The dream of living on a Caribbean island is becoming an achievable reality. Savvy developers are creating affordable alternatives to posh, multi-million-dollar condominiums, resulting in vacation and retirement projects that offer an authentic island lifestyle away from the hustle and bustle of the commercial, touristy areas of the island.

Aruba's Life Condominiums, scheduled for completion at the end of 2018, is developing just such an opportunity for those yearning for an island retreat that features modern amenities and luxury, set in a quiet, charming locale.





Location, location, location...

Away from it all, but oh so close! Tucked away in a quaint island neighborhood, Aruba's Life is located close to the island's picturesque north coast, where homeowners can enjoy hiking, mountain biking, or quiet contemplation in the serene countryside. A five-minute drive brings homeowners to the excitement of Palm Beach for world-class shopping, dining, and entertainment.


Investment

Vacation-home ownership is growing every year, and with the rise of booking platforms like Airbnb and Booking.com, NOW is the time to let your vacation home work for you! Aruba's Life also offers an optional Rental Management Service.

Quality

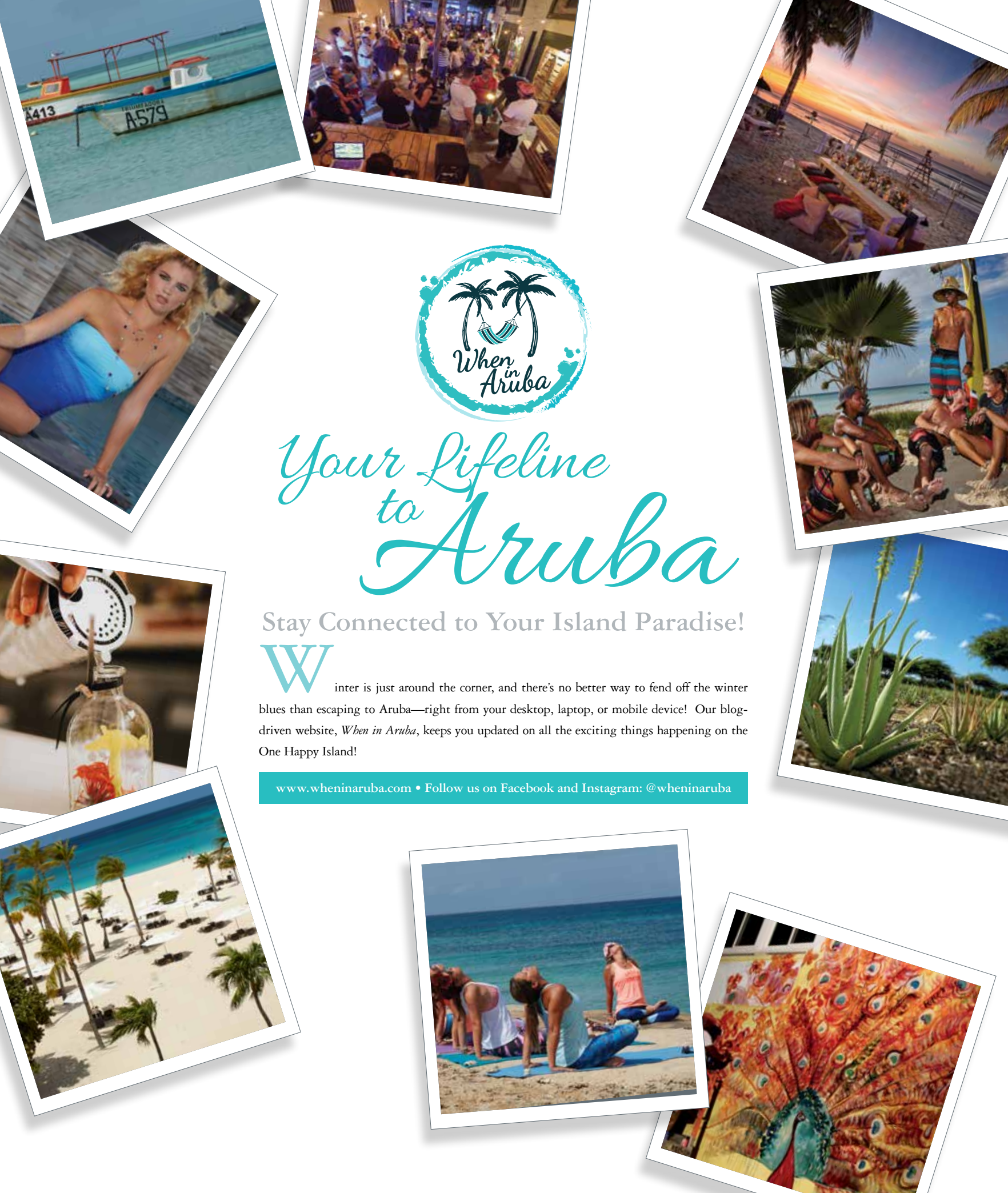
Aruba's Life features top-quality construction materials (the entire project is built with concrete and masonry); a sustainable, environment-friendly water system; and energy-efficient air conditioning in each of the 50 units. Each unit also features durable and resilient Silestone kitchen surfaces and tiles in the bathroom and living area.

Amenities

Stay active and keep up with your workouts in the fitness facility; swim a few laps in the morning in the 25-meter lap pool; stay active island-style with three beach-tennis courts and a beach volleyball/soccer court; escape to the Relax Zone for an island siesta; unwind in the Jacuzzi with a glass of wine; or enjoy a cocktail or a bite to eat at the on-site bar and restaurant. Want to hit the beach? Jump in the beach shuttle for easy access to Aruba's popular beaches. 

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